FORNO DE PIZZA

OUTDOOR DINING NEVER TASTED SO GOOD

The design and manufacturing process developed by Forno de Pizza in West Michigan is focused on the highest level of design, quality, and performance. This approach mandates an oven different from any others made today and guarantees a fundamental simplicity of operation and maintenance, making possible a closer relationship between owner and oven.

What is it about wood-fired ovens that is so captivating, or what makes the experience of cooking so wonderfully pleasant? We are convinced that ovens, in order to provide the perfect food, must not only be functional, but also beautiful and well-made and perfectly fitted to their purpose. In our lifestyles predictability and performance are simultaneously linked to the pleasant experiences we cherish.



ACCESSORIES

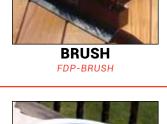


INFRARED THERMOMETER



UTENSIL HOLDER





DOOR WITH THERMOSTAT

FDP-DOOR



GRILL RACK



PAN PEEL



DOUGH SHEETS FDP-DOUGH ROLLING SHEETS

VINYL COVERS FDP-COVER-VILLA FDP-COVER-FORNO

PIZZA PLATES

FDP-PANS

▲ WARNING: California PROP 65: This product can expose you to Lead & Chromium, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

Inspired by safety. Innovated for your lifestyle.

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